



### Passed Hors D' oeuvres:

Individually Handmade by our Trained Chefs with High Quality Ingredients  
\$12.00 per person--4 pieces per person--Includes black cocktail napkins

#### **\*Blue Pot Signature Bacon Gorgonzola Sirloin Skewers-**

Fresh Ground Sirloin, Caramelized Onions, Gorgonzola Cheese wrapped in Bacon and placed on a skewer and coated with Worcestershire glaze

#### **\*Blue Pot Signature Boursin Cheese Puffs**

Croissant Pastry filled with French Herbed Boursin Cheese, Brushed with Sweet Jalapeno Preserves

#### **Burratta Toast**

Grilled Baguette topped with burratta mozzarella, Roasted Roma tomato, cracked pepper, basil pesto and balsamic syrup

#### **Sesame Tuna Cone-gf**

Sushi Grade Tuna, Citrus, Scallion, Avocado, Soy Glaze, Micro Greens In a Savory Sesame Waffle Cone

#### **Mini Crab Cakes**

Crispy Lump Crab Puff, Cajun Remoulade

#### **Peppered Beef Tenderloin**

Crostini, Shaved Beef Tenderloin, Cognac Aioli, Micro Arugula

#### **Pulled Pork-gf**

12 Hour Slow Cooked Pork Carnitas, Guacamole, Mini Blue Corn Tortilla, Micro Cilantro

#### **Bacon Wrapped Dates-gf**

Goat Cheese, Apple Wood Smoked Bacon, Sweet Soy Glaze, Green Onions

#### **Jalapeno Crab Mac and Cheese**

White Cheddar Mac and Cheese, Lump Crab, Sweet and Spicy Jalapeno, Herbed Bread Crumbs Served in a Mini Cup with Mini Fork

#### **Prosciutto Wrapped Shrimp-gf**

Chimichurri

#### **Goat Cheese Crostini**

Herbed Crostini with whipped Goat Cheese, Roasted Olive Tapenade, Sundried Tomato Tapenade, and Micro Greens

#### **Shrimp Cocktail-gf**

Shrimp Poached in Court Bouillon served with Sriracha Cocktail Sauce on a bamboo knot skewer

#### **Chicken and Waffles**

Crispy Chicken Bite on Bamboo Knot Skewer with Sugared Belgium Waffle Bite, Dashed with Bourbon Maple Syrup and Crystal Hot Sauce

#### **Smoked Salmon Crostini**

Cedar Plank Smoked Salmon, Brown Sugar Thyme Glaze, Dill Crème Fraiche, Pickled Red Onion on Brioche Toast

#### **Wood Fired Pizza**

Seasonal Wood Fired Pizza Bites  
Check with Blue Pot for Current Options

#### **Charcuterie Skewer**

Fresh Mozzarella Cheese, Olive, Pickled Veggies

#### **Soup and Grilled Cheese**

Roasted Tomato Bisque and Mini Grilled Cheese

#### **Burnt End Bites-gf**

Traditional Double Smoked Beef Brisket Burnt End  
Sweet and Spicy House Made Sauce  
BBQ Dust

#### **Chipotle Chicken**

Braised Chicken Tinga with Chipotle Chili's Topped with Mexican Crema and Micro Cilantro in a Tortilla Cone

#### **Spinach and Asiago Grilled Cheese**

Brioche, Spinach and Asiago- Grilled with Plugra Butter

#### **Blackened Shrimp Taco-gf**

Spicy Blackened Shrimp in Mini Blue Corn Tortilla  
Chipotle Aioli, Guacamole

#### **Pork Belly and Apple**

Smoked Pork Belly Wrapped Around Roasted Apple and Glazed with House Made Bourbon BBQ Sauce

#### **Cauliflower Taco-gf**

Coffee Rubbed Cauliflower Flash Roasted over Cherry Wood with Chimichurri, Cotija and Black Bean Hummus

#### **Bacon Wrapped Scallop-gf**

Soy Glaze and Sesame

#### **Avocado Toast**

Smashed Avocado, Everything Bagel Seasoning, Farm to Market Grains Galore, Local Micros

#### **Falafel**

Cucumber Riata, House Pickled Chili, Micros

#### **Seasonal Focaccia Tartin**

Whipped Chevre, Balsamic and Basil Marinated Strawberries, Cracked Pepper

#### **Spinach Artichoke Beignet**

Spinach, Boursin Cheese, Artichoke Rolled in Panko Bread Crumb and Fried- Served with Sundried Tomato Aioli

### Additional Display Items:

Priced Per Person

#### **\*\*Domestic and Imported Cheese Display\*\***

\$10.50 per person

Seasonal Fruit, Lavosh, Nuts, Farm to Market Bread, Local Honey

#### **\*\*Charcuterie Display\*\***

\$12.00 per person

Italian Meats and Cheeses, Fruit, Fresh Mozzarella, Flash Grilled Veggies, Farm to Market Bread, Olives, Pepperoncini, Tapenades

#### **\*\*Jumbo Shrimp\*\***

\$14.00 per person

Poached in Lemon Court- Bouillon  
Served Over Crushed Ice with our House Made Horseradish Tomato Cocktail Sauce and Chimichurri  
4 Pieces Per Person